

atempnă

Contemporary Seasonal Bistrot

STARTERS

- Crostino** with Cantabrian anchovy, crouton and flavored salted butter. (2 pz) 1, 4, 7 7 €
- Cheese Tris:** quartirolo lombardo, caPrimo, comtè aop and honey. 7 14 €
- Raw **red porgy fish**, peanut cream with chilli, coconut milk, sour onion and flowers. 4, 5, 8, 12 18 €
- Beef **tartare**, achillea, green apple and mustard. 10 18 €

FIRST COURSE

- Spaghettone** with shrimp bisque, turmeric, pink shrimp tartare, lime and Sichuan pepper. 1, 2, 3, 4 20 €
- Broad bean** cream, marinated dandelion, rocket, candied lime, fresh broad beans and ginger oil. 8 16 €

SECOND COURSE

- Chicken** fiocco, carrot purée, sautéed sauerkraut, red rocoto sauce. 7, 12 18 €
- Seared beef **diaphragm**, sautéed herbs and brown gravy 9, 12 18 €
- Flavored **mackerel** carpione, pilpil, citrus fruits and sautéed chicory. 4 18 €
- Taleggio** dop Guffanti, sautéed turnip tops and orange blossom honey dressing. 7 18 €

VEGGIES

- Seared **asparagus**, black garlic cream, beurre blanc and bottarga. 4, 7, 12 16 €
- Leek**, lampascioni and tahini cream, leek mayo, radicchio, toasted almonds and lemon gelée. 3, 8, 11 16 €

DESSERT

- Chocolate **ganache**, cocoa powder and salted capers. 1, 7 8 €
- White chocolate **cheese-cake** with amaretto, pear compote, salted almond crumble and grapefruit coulis. 1, 7, 8 7 €

BEVANDE

Water	2 €
Soft drinks	3,5 €
Caffè	2 €

Coperto 2.00 €

Pane Tone Bread Lab.

***For allergies or intolerances, ask the staff or compare the allergy book.

Due to the difficult availability of some products, these are purchased fresh, blast chilled and frozen.

WE SERVE FRESH BROAD BEANS